



FOR IMMEDIATE RELEASE

## TORIJIN BY LES AMIS GROUP TAKES FLIGHT THIS OCTOBER

*No Pork, No Lard, All Flavour: TORIJIN Opens at Shaw Centre!*



SINGAPORE, 24 September 2024 – They say a good bowl of chicken nourishes the soul and clears negativity. TORIJIN, the latest fast-casual Japanese concept from Les Amis Group, is the perfect spot for a comforting, hearty meal when you need a soothing hug in a bowl. Opening on 1 October 2024 at Shaw Centre Level 3, TORIJIN offers delicately put together donburi, steaming hot ramen, and flavourful chicken dishes, all pork and lard-free.

TORIJIN's focus on chicken caters to a variety of dietary preferences without compromising on flavour. From our house-made chicken chashu and golden fried karaage to the scrumptious, well-balanced broth, every dish is prepared with care. At TORIJIN, we don't hold back when it comes to flavour.



## IT'S PURE CLUCKING UMAMI

The recipes, envisioned by Kobe native and **Executive Chef of Tenjin and Sushi Jin, Kawasaki Shimpei**, is the result of his 25 years in fine Japanese cuisine. His chicken stock uses locally sourced, mature hens (aged 2-4 years) with higher bone density, releasing more bone marrow and creating a richer, deeper chicken flavour. It is this careful balance of ingredients and time-intensive preparation that makes our chicken broth truly exceptional.



Tori Shoyu Broth

Our Tori Shoyu and Shio Yuzu broths are made from clear stock, a challenging feat that is defined by its clarity and full chicken flavour. We achieve this by gently simmering our chicken with Rishiri kombu from Hokkaido, along with ginger for warmth and leek for sweetness. The Tori Shoyu stock is enriched with umami from Japanese soy sauce and dried shiitake, while the Shio Yuzu is seasoned with Aiko sea salt and the juice from freshly squeezed yuzu.

Paitan broth, boiled with sweet root vegetables, kombu, and mushrooms, develops a deep umami and is reduced to a rich, velvety creaminess. Chicken, with its higher glutamate content compared to pork, offers a robust umami profile, and the addition of chicken feet ensures an extra gelatinous mouthfeel full of collagen, without being overly cloying.

Chashu is prepared with care and time. Chicken thigh is marinated in a house-made shoyu sauce with bonito, kombu (and some other secret ingredients!) for at least 24 hours, then sous-vide in a rolled log. It is sliced or diced upon serving, achieving a texture that is tender yet firm, silky, and juicy while holding its shape.



Chashu



## A LOOK AT THE CLUCKING MENU



Tori Chashu Don (top) &  
Tori Karaage Don (bottom)



Shio Yuzu Ramen

Experience the finest of our chicken with our donburi, like the **Tori Karaage Don (S\$12.80++)** and the sancho pepper-spiked **Tori Chashu Don (S\$12.80++)**. Each bowl is generously drizzled with teriyaki sauce, served with free-range aji tamago with a jammy yolk, and garnished with slivers of nori, pickled ginger, and negi.

If you're in the mood for a deliciously messy meal, dive into our savoury chicken broth with Kyushu-style noodles and be transported straight to the heart of Tokyo. Made with Japanese flour, our noodles are chewy with a wheaty, nutty flavour. Their high protein content makes them sweeter the more you chew. **Tori Shoyu (S\$12.80++)**, **Shio Yuzu (S\$13.80++)**, and **Paitan (S\$14.80++) Ramen** come topped with homemade chashu, aji tamago, menma, and nori sheets. This hearty, affordable dish is the perfect comfort any day.



Tori Gyoza

Complete your meal with appetisers like **Tori Karaage (S\$6.80++ for 3 pieces)** and **Tori Gyoza (S\$4.80++ for 3 pieces)**. The karaage is marinated in fruit juice to tenderise and sweeten the meat, then coated in a garlicky, Japanese flour mix and deep-fried to golden perfection. The gyoza, filled with minced chicken thigh, cabbage, and kuchi, is steamed and sautéed using a gyoza machine for even cooking. Served with yuzu koshō and garlic paste, the gyoza is a standout. Other appetisers include **Truffle Corn (S\$2.00++)** served on the cob and blanched **Edamame (S\$2.00++)**.



For a sweet finish, TORIJIN offers **Mochi (\$\$6.00++)** in yuzu and matcha flavours. Liken to a Daifuku, these pillowy confections are stuffed with a sweet filling and whipped cream. They're the perfect snack-sized treat to enjoy after a savoury meal.

### OPENING PROMOTION

TORIJIN is set to open its doors at Shaw Centre #03-08 on 1 October 2024. To celebrate our grand opening, we're offering a special promotion: **enjoy 1-for-1 sides of either Chicken Karaage or Tori Gyoza**. This offer is valid from **1 October to 31 October 2024**, while stocks last.

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## ABOUT TORIJIN

TORIJIN is a fast-casual Japanese dining concept by Les Amis Group, offering a delicious selection of chicken-centric dishes. Located at Level 3 of Shaw Centre, TORIJIN prides itself on serving authentic and flavourful donburi, ramen and chicken dishes, using only high-quality ingredients, and adhering to a no-pork, no-lard policy. We don't hold back when it comes to flavour – every dish is prepared with care and features rich, umami-packed broths and tender chicken chashu made in-house. From comforting bowls of ramen to crispy karaage and handcrafted gyoza, TORIJIN promises a flavour-packed feast for all. Whether you're dining in or grabbing a quick meal, TORIJIN delivers a taste of Japan that's both hearty and clucking affordable.

**Address:** 1 Scotts Road, Shaw Centre #03-08, Singapore 228208

**Opening Hours:** Monday to Sunday  
11:30am - 3:00pm (Last order at 2.30pm)  
5:30pm - 9:30pm (Last order 9:00pm)

**Reservations:** We're a walk-in only concept and do not take reservations.

**Seating Capacity:** 40 seats

**Website:** [www.torijin.com.sg](http://www.torijin.com.sg)

**Instagram/Facebook:** @torijinsg